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| **Cheese and spring onion scones with homemade butter**  Serves: 24 tastes  Source: All recipes .com.au | |
| **Ingredients**  Butter  600 ml whipping cream  ¼ teaspoon salt (knead in at the end)  Scones  4 cups self-raising flour  2 tablespoons shop bought butter  2 cups grated cheddar cheese  ½ teaspoon mustard powder  3 chopped spring onions  2 cups buttermilk (you will get 1 cup from making the butter) | **Equipment**  Kitchen aid mixer, with paddle attachment  Sieve  Bowl (to collect the buttermilk)  Chopping board  Knives  Measuring cups and spoons  Mixing bowl  Scone cutter  Baking tray |
| **What to do:**   * Preheat oven to 200 degrees C. Put baking paper on the oven tray * Pour cream into the bowl of the mixer and beat vigorously for about 10 minutes. The butter will separate from the buttermilk. As it gets closer to being done, you will start to get splashed by the buttermilk. Once the butter has separated put a sieve over a bowl and drain the butter – retain the buttermilk for your scones * Squish your butter together in your hands kneading it gently to push out any remaining buttermilk. Now rinse your butter, keep gently squishing under cold running water to extract the last of the buttermilk * Put your rinsed butter into a bowl and knead in ¼ teaspoon salt, divide into serving dishes and refrigerate until needed * Sift flour into a bowl, rub in 2 tablespoons of shop bought butter * Stir in cheese and chopped herbs * Stir in the buttermilk and mix to a soft sticky dough * Turn dough onto floured surface, knead lightly until smooth * Press dough out to about 2½ cm thickness, cut into 5cm rounds. * Place scones onto prepared tray, brush with a little extra milk. * Bake in preheated oven for about 15 minutes. Serve with the homemade butter. | |